



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Filling

# CAPPUCCINO COFFEE FILLING (USING PETTINA FOND SUISSE)

## INGREDIENTS

### Group 1

Ingredient	KG
Pettina Fond Suisse	0.300
Milk (fresh)	0.500
Cream (unwhipped)	0.500
Apito Coffee Flavouring Paste	0.050
<b>Total Weight:</b>	<b>1.350</b>

## METHOD

1. Place ingredients in mixing bowl.
2. Whisk on top speed for 5-7 minutes until required volume is attained.

Notes: This recipe is also suitable for both strawberry & lemon filling by replacing APITO COFFEE FLAVOURING PASTE with APITO STRAWBERRY or LEMON FLAVOURING PASTE.

For chocolate filling replace APITO FRUIT FLAVOURING PASTE with 50 g of cocoa powder and 400 g of CHOCKEX SUPREME.